



Steaks & Chops

At Plantation House, we use only the finest cut of aged Certified Angus Beef® brand cut daily on premise.

All entrees are served with your choice of House Salad, Caesar Salad, Tomato Salad, Rice Pilaf, Baked Potato, Garlic Mashed Potatoes, Fries, and Featured Veggie of the Day, complimentary house rolls and condiments.

Discover mouth-watering beef flavor in every bite of our Certified Angus Beef® brand entrees. Uncompromising standards make it the best tasting beef available anywhere.

Slowly Roasted Prime Rib (after 5:00 p.m.)

Certified Angus Beef® prime rib served with natural au jus – 10 oz or 14 oz

Filet Mignon

The most tender premium cut of all steaks - a nine-ounce portion of Certified Angus Beef® tenderloin flame broiled to your perfection

Top Sirloin

One of our most popular steaks – a nine-ounce portion of juicy, tender Certified Angus Beef® top sirloin steak flame broiled to your taste satisfaction

KC Strip Steak

Ribeye Steak

A tender twelve ounce cut of rich Certified Angus Beef® steak – most popular for its fine quality of marble grains making it the juiciest steak of all

Steak Alaskan

Tender Certified Angus Beef® fillet medallions sautéed in sweet butter, topped with Alaskan Snow Crabmeat, asparagus spears and laced with béarnaise sauce

Pork Chops

Two center-cut pork chops seasoned with fresh spices, flame-broiled to accent the moist, juicy flavor you'll love

Baby Back Ribs

A tender slab of juicy baby back ribs basted with our famous homemade, zesty BBQ sauce – Full or Half Slab

Sandwiches & Burgers

For your total taste satisfaction we serve Certified Angus Beef® brand burgers – the best tasting burgers around!

All sandwiches served with kosher pickle, lettuce, tomato slice, and house fries. House Salad with ANY sandwich for additional charge.

The Classic Burger

A gigantic old-fashioned Certified Angus Beef® burger (can add cheese or your choice of topping)

Original French Dip

Thinly sliced, grilled Certified Angus Beef® roast beef served hot on French bread with au jus

Tennessee Cheese Steak

Thinly sliced, grilled Certified Angus Beef® steak on French bread covered with sautéed mushrooms, red onions, peppers and melted Swiss cheese

Fried Catfish Sandwich

Catfish filets corn breaded and fried to a golden brown, served with tartar sauce

Crab Cake Sandwich

Flavored with Creole mustard, lightly coated with white breadcrumbs, fried to a golden brown on a toasted bun served with tartar sauce

Grilled Chicken Sandwich

Juicy breast of marinated chicken grilled and topped with bacon and melted Cheddar cheese, served on a buttered toasted bun

Blackened Chicken Sandwich

Boneless breast of chicken seasoned New Orleans style and served with Cajun mayonnaise on a buttered toasted bun

Grilled Chicken Avocado Club

A grilled breast of chicken topped with avocado, bacon, lettuce, tomato, and melted Swiss cheese

German Reuben

Thinly sliced kosher corned beef with sauerkraut served on toasted dark rye bread with melted Swiss cheese and Thousand Island dressing

Plantation Club Sandwich

Ham, turkey, bacon, lettuce, tomato, and combo of three cheeses on toasted wheat bread

Croissants

Choose the one you like. They are all served with house fries and fresh fruit

#1 – Sliced Turkey

Served with jack cheese, lettuce, tomato and mayo

#2 – Ham & Swiss

Thin sliced and piled high, served hot

#3 – Club House

Combination of tender breast of turkey and smoked ham topped with Swiss cheese, bacon, lettuce, tomato and mayo

#4 – Chicken Salad

Freshly made with lettuce and tomato